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     (FILE 'HOME' ENTERED AT 11:45:47 ON 03 FEB 2007)

     FILE 'CAPLUS, MEDLINE' ENTERED AT 11:45:58 ON 03 FEB 2007

     FILE 'REGISTRY' ENTERED AT 11:46:01 ON 03 FEB 2007
               E N-ACETYLGLUCOSAMINE/CN
L1             1 S E3

     FILE 'CAPLUS, MEDLINE' ENTERED AT 11:47:18 ON 03 FEB 2007
L2          9442 S L1
L3           232 S L2 AND MILK?
L4             4 S L3 AND ?PASTEU?
L5             5 S L2 AND PASTEURI?
L6             2 S L5 NOT L4
L7            40 S L2 AND BEVERAGE?
L8             2 S L7 AND HEAT?
L9             1 S L7 AND TEMPER?
L10           38 S L7 NOT L8
L11            0 S L10 AND MILLIGRAM?
L12            6 S L10 AND MG
L13           32 S L10 NOT L12
L14            0 S L13 AND BIOMASS?
L15            1 S L13 AND FUNG?
L16            8 S L13 AND CHITIN?
L17           24 S L13 NOT L16
L18            1 S L17 AND FLOUR?
L19            4 S L17 AND BAK?
L20           20 S L17 NOT L19
L21           12 S L2 AND SERVING?
L22            0 S HEAT PASTEURI? (P) SWEETEN?
L23          148 S  PASTEURI? (P) SWEETEN?
L24           33 S L23 AND BEVER?
L25            0 S L24 AND FUNG?
L26            0 S L24 AND BIOMASS?
L27           14 S L24 AND TEMP?
L28           16 S L2 AND STERILI?
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     (FILE 'HOME' ENTERED AT 11:45:47 ON 03 FEB 2007)

     FILE 'CAPLUS, MEDLINE' ENTERED AT 11:45:58 ON 03 FEB 2007

     FILE 'REGISTRY' ENTERED AT 11:46:01 ON 03 FEB 2007
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L1             1 S E3

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L15            1 S L13 AND FUNG?
L16            8 S L13 AND CHITIN?
L17           24 S L13 NOT L16
L18            1 S L17 AND FLOUR?
L19            4 S L17 AND BAK?
L20           20 S L17 NOT L19
L21           12 S L2 AND SERVING?
L22            0 S HEAT PASTEURI? (P) SWEETEN?
L23          148 S  PASTEURI? (P) SWEETEN?
L24           33 S L23 AND BEVER?
L25            0 S L24 AND FUNG?
L26            0 S L24 AND BIOMASS?
L27           14 S L24 AND TEMP?
L28           16 S L2 AND STERILI?
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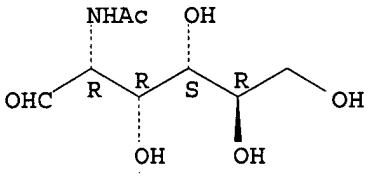
L1 ANSWER 1 OF 1 REGISTRY COPYRIGHT 2007 ACS on STN
RN 7512-17-6 REGISTRY
ED Entered STN: 16 Nov 1984
CN D-Glucose, 2-(acetylamino)-2-deoxy- (9CI) (CA INDEX NAME)
OTHER CA INDEX NAMES:
CN D-Glucose, 2-acetamido-2-deoxy- (8CI)
OTHER NAMES:
CN 2-Acetamido-2-deoxy-D-glucose
CN 2-Acetamido-2-deoxyglucose
CN 2-Acetamido-D-glucose
CN 2-Acetylamino-2-deoxy-D-glucose
CN Acetylglucosamine
CN D-N-Acetylglucosamine
CN Marine Sweet
CN N-Acetyl-2-amino-2-deoxy-D-glucose
CN N-Acetyl-2-amino-2-deoxyglucose
CN N-Acetyl-D-glucosamine
CN N-Acetylglucosamine
CN NSC 524344
FS STEREOSEARCH
DR 7132-76-5, 134-61-2, 173382-53-1, 98632-70-3
MF C8 H15 N O6
CI COM
LC STN Files: ADISNEWS, AGRICOLA, ANABSTR, BEILSTEIN*, BIOSIS, BIOTECHNO, CA, CABA, CAOLD, CAPLUS, CASREACT, CHEMCATS, CHEMLIST, CIN, CSCHEM, EMBASE, IFICDB, IFIPAT, IFIUDB, IPA, MEDLINE, MRCK*, MSDS-OHS, NAPRALERT, PIRA, PROMT, RTECS*, SPECINFO, TOXCENTER, USPAT2, USPATFULL
(*File contains numerically searchable property data)
Other Sources: DSL**, EINECS**, TSCA**
(**Enter CHEMLIST File for up-to-date regulatory information)

Absolute stereochemistry.



PROPERTY DATA AVAILABLE IN THE 'PROP' FORMAT

6443 REFERENCES IN FILE CA (1907 TO DATE)
482 REFERENCES TO NON-SPECIFIC DERIVATIVES IN FILE CA
6459 REFERENCES IN FILE CAPLUS (1907 TO DATE)
1 REFERENCES IN FILE CAOLD (PRIOR TO 1967)

L4 ANSWER 1 OF 4 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2005:230126 CAPLUS
DOCUMENT NUMBER: 142:446265
TITLE: Chemical indicators of heat treatment in fortified and special milks
AUTHOR(S): Mendoza, Maite Rada; Olano, Agustin; Villamiel, Mar
CORPORATE SOURCE: Instituto de Fermentaciones Industriales (CSIC), Madrid, 28006, Spain
SOURCE: Journal of Agricultural and Food Chemistry (2005), 53(8), 2995-2999
CODEN: JAFCAU; ISSN: 0021-8561
PUBLISHER: American Chemical Society
DOCUMENT TYPE: Journal
LANGUAGE: English
AB Carbohydrate and furosine contents in 12 com. fortified and special milk samples (pasteurized goat's and ewe's milks ; ultrahigh-temperature (UHT) goat's milk, UHT milks fortified with calcium, magnesium, fiber, or royal jelly and honey; and lactose-hydrolyzed milks) were analyzed. Except for lactose-hydrolyzed milks, furosine, lactose, lactulose, galactose, glucose, N-acetylgalactosamine, N-acetylglucosamine, and myo-inositol contents were similar to the previously reported values for UHT or pasteurized milk samples. In lactose-hydrolyzed milks, lactulose was not detectable and lactose was present in low amount; high levels of glucose, galactose, fructose, tagatose, and furosine were also detected in this type of milk. Results found in com. milks were compared to those obtained in laboratory-prepared UHT milks with lactose hydrolyzed prior to heating. Hydrolysis of lactose before thermal treatments promoted elevated accumulation of reducing sugars (galactose and glucose) that could be partially converted to the corresponding isomers (tagatose and fructose) during heating. In addition, the reducing sugars could also react with the amino groups of proteins, giving rise to the corresponding Amadori compound According to the obtained results, heating prior to hydrolysis of lactose is suggested to avoid a considerable loss of available lysine.
REFERENCE COUNT: 61 THERE ARE 61 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L4 ANSWER 2 OF 4 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2002:868692 CAPLUS
DOCUMENT NUMBER: 137:381685
TITLE: Cloning, characterization and sequences of PmHS and PglA heparin/heparosan synthases from Pasteurella multocida and use of the heparin/heparosan synthases for the production of polymers
INVENTOR(S): Deangelis, Paul L.
PATENT ASSIGNEE(S): USA
SOURCE: PCT Int. Appl., 128 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 25
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2002089742	A2	20021114	WO 2002-US14581	20020508
WO 2002089742	A3	20031023		

W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR,

LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, OM, PH,
PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TN, TR, TT, TZ,
UA, UG, US, UZ, VN, YU, ZA, ZM, ZW
RW: GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY,
KG, KZ, MD, RU, TJ, TM, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB,
GR, IE, IT, LU, MC, NL, PT, SE, TR, BF, BJ, CF, CG, CI, CM, GA,
GN, GQ, GW, ML, MR, NE, SN, TD, TG

EP 1392843	A2	20040303	EP 2002-725971	20020508
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR				
PRIORITY APPLN. INFO.:			US 2001-289554P	P 20010508
			US 2001-296386P	P 20010606
			US 2001-303691P	P 20010706
			US 2001-313258P	P 20010817
			WO 2002-US14581	W 20020508

AB The presently claimed and disclosed invention relates, in general, to dual action heparin synthases and, more particularly, to dual action heparin synthases obtained from Pasteurella multocida. A dual action heparin/heparosan synthase encoded by a gene pmHS was identified in P. multocida. This enzyme is responsible for the polymerization of the glucuronic acid and N-acetylglucosamine. The nucleotide sequence of the P. multocida gene pmHS (clones A2 and B10) and the encoded amino acid sequence of the dual action heparin/heparosan synthase are disclosed. A gene with unknown function, called pglA was found in a genome sequencing project of type A P. multocida. It is disclosed in the present invention that the PglA enzyme is also a heparin synthase. This unexpected cryptic gene is functional in vitro in recombinant systems. The presently claimed and disclosed invention also relates to heparosan, heparin and heparin-like mols. provided by recombinant techniques and methods of using such mols. and also the identification or prediction of heparin synthases or component single action enzymes. The presently claimed and disclosed invention also relates to methods, and mols. produced according to such methods, for using the presently claimed and disclosed heparosan and/or heparin synthase for polymer grafting and the production of non-naturally occurring chimeric polymers incorporating stretches of one or more acidic GAG mols., such as heparin, chondroitin, hyaluronan, and/or heparosan.

L4 ANSWER 3 OF 4 CAPLUS COPYRIGHT 2007 ACS on STN

ACCESSION NUMBER:	2001:312191 CAPLUS
DOCUMENT NUMBER:	135:75987
TITLE:	Influence of refrigeration and carbon dioxide addition to raw milk on microbial levels, free monosaccharides and myo-inositol content of raw and pasteurized milk
AUTHOR(S):	Ruas-Madiedo, Patricia; De los Reyes-Gavilan, Clara G.; Olano, Agustin; Villamiel, Mar
CORPORATE SOURCE:	Instituto de Productos Lacteos de Asturias (CSIC), Villaviciosa, 33300, Spain
SOURCE:	European Food Research and Technology (2000), 212(1), 44-47 CODEN: EFRTFO; ISSN: 1438-2377
PUBLISHER:	Springer-Verlag
DOCUMENT TYPE:	Journal
LANGUAGE:	English

AB The influence of CO2 treatment on free monosaccharides and myo-inositol in raw and pasteurized milk during cold storage was studied. Pasteurization did not cause significant changes in the monosaccharide fraction. No variations in the level of galactose and myo-inositol in untreated and CO2-treated samples were observed during cold storage. The content of glucose decreased considerably during cold storage due to bacterial growth in pasteurized milk. During cold storage of pasteurized milk no changes in N-acetylgalactosamine were observed, whereas N-acetylglucosamine decreased considerably after 15 days. No differences between untreated and

CO2-treated milks were found. A substantial decrease in N-acetylglucosamine and a gradual increase in N-acetylgalactosamine were observed in raw milk during cold storage. The former was attributed to consumption of this hexosamine by microorganisms and the latter was probably due to microbial glycosidic enzymes. The addition of CO2 to raw milk proved to be a useful treatment for milk preservation without modifying the free monosaccharide fraction.

REFERENCE COUNT: 23 THERE ARE 23 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L4 ANSWER 4 OF 4 CAPLUS COPYRIGHT 2007 ACS on STN

ACCESSION NUMBER: 1996:128651 CAPLUS

DOCUMENT NUMBER: 124:173976

TITLE: Monosaccharides and myo-Inositol in Commercial Milks

AUTHOR(S): Troyano, Esperanza; Villamiel, Mar; Olano, Agustin; Sanz, Jesus; Martinez-Castro, Isabel

CORPORATE SOURCE: Instituto de Fermentaciones Industriales, Madrid, 28006, Spain

SOURCE: Journal of Agricultural and Food Chemistry (1996), 44(3), 815-17
CODEN: JAFCAU; ISSN: 0021-8561

PUBLISHER: American Chemical Society

DOCUMENT TYPE: Journal

LANGUAGE: English

AB Monosaccharides (galactose, glucose, tagatose, 3-deoxypentulose, N-acetylglucosamine, and N-acetylgalactosamine) and myo-inositol were determined by gas chromatog. in different types of market milk (pasteurized, dried, UHT, and in-container sterilized). Glucose, myo-inositol, and N-acetylhexosamine concns. were similar to those previously found in raw milk and showed no variations due to sample type. Sterilized milk samples were characterized by the presence of tagatose and 3-deoxypentulose and, thus, could be clearly distinguished from UHT samples. The galactose level, which was found to be higher in the samples submitted to stronger thermal treatment, seems to be also a useful indicator for milk classification.

L6 ANSWER 1 OF 2 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2004:430722 CAPLUS
DOCUMENT NUMBER: 141:2334
TITLE: Polysaccharide over-producing Staphylococcii with modified icaR gene and ica regulatory element, and methods for treating staphylococcal infections
INVENTOR(S): Pier, Gerald B.; Jefferson, Kimberly
PATENT ASSIGNEE(S): The Brigham and Women's Hospital, Inc., USA
SOURCE: PCT Int. Appl., 98 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2004043407	A2	20040527	WO 2003-US36371	20031112
WO 2004043407	A3	20050811		
W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, UZ, VC, VN, YU, ZA, ZW				
RW: BW, GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG				
AU 2003290867	A1	20040603	AU 2003-290867	20031112
US 2004175731	A1	20040909	US 2003-712391	20031112
EP 1583517	A2	20051012	EP 2003-783450	20031112
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR, BG, CZ, EE, HU, SK				

PRIORITY APPLN. INFO.: US 2002-425569P P 20021112
WO 2003-US36371 W 20031112

AB The invention relates to nucleic acid sequences and related compns. for producing over-expression of the polysaccharide PNAG (poly-N-acetyl glucosamine), a polysaccharide antigen present on the surface of virulent strains of Staphylococci. PNAG may be isolated and formulated into vaccines or used to generate antibodies. Binding agents of the nucleic acids are also described. The invention also relates to diagnostic and therapeutic methods using the compns. It has been discovered that modifications to the intercellular adhesion (ica) locus result in altered production of PNAG. The invention relates to the discovery of transcriptional control mechanisms of the ica locus. The invention is premised in part on the identification of a 5 nucleotide motif within the ica promoter region which has a functional role in transcriptional regulation of the ica locus. This motif may function independently of IcaR protein. The invention is further premised in part on the observation that IcaR protein binds to the promoter region of the ica locus and that disruption of the icaR coding region results in over-production of polysaccharide as well as resultant biofilm.

L6 ANSWER 2 OF 2 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2004:412768 CAPLUS
DOCUMENT NUMBER: 140:422798
TITLE: N-acetyl-D-glucosamine supplemented food products and beverages
INVENTOR(S): Rogers, Brent Daniel; Fosdick, Lawrence E.; Bohlmann, John Andrew
PATENT ASSIGNEE(S): Cargill, Incorporated, USA
SOURCE: PCT Int. Appl., 45 pp.

CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 9
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.		DATE
WO 2004041199	A2	20040521	WO 2003-US34846		20031031
WO 2004041199	A3	20040923			
W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW					
RW: BW, GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG					
AU 2003286848	A1	20040607	AU 2003-286848		20031031
US 2006003965	A1	20060105	US 2005-533414		20050429
US 2006172392	A1	20060803	US 2006-394981		20060331
US 2006178344	A1	20060810	US 2006-395013		20060331
PRIORITY APPLN. INFO.:			US 2002-423119P	P	20021101
			US 2001-785695	B1	20010216
			WO 2002-US25121	A2	20020807
			US 2002-326549	A2	20021219
			US 2003-685125	A2	20031013
			WO 2003-US34846	W	20031031

AB Food products and beverages which include N-acetyl-D-glucosamine (NAG) are provided, as are methods of their preparation and use. Embodiments of the supplemented food products and beverages are heated to high temps., such as those used in pasteurization, without significant adverse effects on taste, color, odor and/or texture.

L8 ANSWER 1 OF 2 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2005:303190 CAPLUS
DOCUMENT NUMBER: 142:360864
TITLE: Effervescent and effervescent-dispersion compositions for medicaments containing acid and base components
INVENTOR(S): Gonzales, Gilbert Rene; Gonzales, Nicholas L.
PATENT ASSIGNEE(S): Pediamed Pharmaceuticals, Inc., USA
SOURCE: U.S. Pat. Appl. Publ., 14 pp.
CODEN: USXXCO
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 2005074489	A1	20050407	US 2003-676408	20031001
WO 2006078241	A1	20060727	WO 2005-US1571	20050120

W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SM, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW
RW: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG, BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM

PRIORITY APPLN. INFO.: US 2003-676408 A 20031001

AB Pharmaceutical compns. comprising one or more medicaments in a pharmaceutically acceptable effervescent formulation are described. The effervescent formulation includes a first gas-dispersing component and a second gas-generating effervescent component, wherein at least one first gas is released from the first gas-dispersing component and at least one second gas is generated and evolved from the second gas-generating effervescent component, upon contact with a minimal amount of water. The formulation is placed in an aqueous vehicle wherein the formulation effervescens gases causes penetration, dispersion and distribution of the medicaments in the vehicle. The vehicle, which may be any ordinary food or beverage chosen by the patient, is then ingested by the patient for delivery of a dosage of the medicaments. For example, an acetaminophen-containing effervescent-dispersion tablet was prepared comprising (i) a mixture of acetaminophen 14.05%, PVP 0.17%, and citric acid 14.05%, and (ii) an effervescent component containing sodium bicarbonate 47.77%, simethicone 0.14%, citric acid 14.05%, sodium carbonate 4.78%, and sugar 1.69%. To prepare the gas-dispersing component, glucose and corn was mixed and heated to 162°. The resulting mixture had a moisture content of about 2.5%. The mixture was placed in a Parr reactor (a thick-shelled pressure vessel) and stirred at temperature above 100° while maintaining its fused condition. Carbon dioxide gas under 600 psi pressure was admitted and the mixture was agitated for about 6 min. The reactor was rapidly cooled to 25° and opened. The resulting product was hard and friable and contained about 4.5 mL of carbon dioxide/g product. This product was broken down into particles, screened through a 0.5 mm sieve mesh, and used in tableting.

L8 ANSWER 2 OF 2 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2004:412768 CAPLUS
DOCUMENT NUMBER: 140:422798
TITLE: N-acetyl-D-glucosamine supplemented food products and beverages
INVENTOR(S): Rogers, Brent Daniel; Fosdick, Lawrence E.; Bohlmann,

	John Andrew
PATENT ASSIGNEE(S):	Cargill, Incorporated, USA
SOURCE:	PCT Int. Appl., 45 pp.
	CODEN: PIXXD2
DOCUMENT TYPE:	Patent
LANGUAGE:	English
FAMILY ACC. NUM. COUNT:	9
PATENT INFORMATION:	

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2004041199	A2	20040521	WO 2003-US34846	20031031
WO 2004041199	A3	20040923		
W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW				
RW: BW, GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG				
AU 2003286848	A1	20040607	AU 2003-286848	20031031
US 2006003965	A1	20060105	US 2005-533414	20050429
US 2006172392	A1	20060803	US 2006-394981	20060331
US 2006178344	A1	20060810	US 2006-395013	20060331
PRIORITY APPLN. INFO.:			US 2002-423119P P	20021101
			US 2001-785695 B1	20010216
			WO 2002-US25121 A2	20020807
			US 2002-326549 A2	20021219
			US 2003-685125 A2	20031013
			WO 2003-US34846 W	20031031

AB Food products and beverages which include N-acetyl-D-glucosamine (NAG) are provided, as are methods of their preparation and use. Embodiments of the supplemented food products and beverages are heated to high temps., such as those used in pasteurization, without significant adverse effects on taste, color, odor and/or texture.

L9 ANSWER 1 OF 1 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2004:412768 CAPLUS
DOCUMENT NUMBER: 140:422798
TITLE: N-acetyl-D-glucosamine supplemented food products and beverages
INVENTOR(S): Rogers, Brent Daniel; Fosdick, Lawrence E.; Bohlmann, John Andrew
PATENT ASSIGNEE(S): Cargill, Incorporated, USA
SOURCE: PCT Int. Appl., 45 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 9
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2004041199	A2	20040521	WO 2003-US34846	20031031
WO 2004041199	A3	20040923		
W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW				
RW: BW, GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG				
AU 2003286848	A1	20040607	AU 2003-286848	20031031
US 2006003965	A1	20060105	US 2005-533414	20050429
US 2006172392	A1	20060803	US 2006-394981	20060331
US 2006178344	A1	20060810	US 2006-395013	20060331

PRIORITY APPLN. INFO.:

US 2002-423119P	P	20021101
US 2001-785695	B1	20010216
WO 2002-US25121	A2	20020807
US 2002-326549	A2	20021219
US 2003-685125	A2	20031013
WO 2003-US34846	W	20031031

AB Food products and beverages which include N-acetyl-D-glucosamine (NAG) are provided, as are methods of their preparation and use. Embodiments of the supplemented food products and beverages are heated to high temps., such as those used in pasteurization, without significant adverse effects on taste, color, odor and/or texture.

L12 ANSWER 1 OF 6 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2005:1330533 CAPLUS
DOCUMENT NUMBER: 144:74811
TITLE: New dietary supplement composition for obesity and inflammation
INVENTOR(S): Gokaraju, Ganga Raju; Gokaraju, Rama Raju; Gottumukkala, Venkata Subbaraju; Somepalli, Venkateswarlu
PATENT ASSIGNEE(S): India
SOURCE: U.S. Pat. Appl. Publ., 6 pp.
CODEN: USXXCO
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.		DATE
US 2005282772	A1	20051222	US 2005-155486		20050620
PRIORITY APPLN. INFO.:			US 2004-580723P	P	20040621

AB The present invention relates to dietary supplement phytochem. compns., comprising calcium, potassium double salt of (-)-hydroxycitric acid and glucosamine hydrochloride, and optionally boswellic acids, curcuminoids, 5-hydroxytryptophan, chondroitin sulfate and L-carnitine. The claimed compns. are useful in dietary supplements, nutritional supplements or pharmaceutical prepns. for weight loss and inflammatory epidemics. A phytochem. composition was prepared by mixing unit doses of the following components: calcium, potassium double salt of (-)-hydroxycitric acid (4 g), glucosamine hydrochloride (1.5 g) and boswellic acids (300 mg).

L12 ANSWER 2 OF 6 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2004:291173 CAPLUS
DOCUMENT NUMBER: 140:309006
TITLE: Kits for treatment of dry skin and skin-moisturizing method
INVENTOR(S): Takahashi, Minako; Sakurai, Akihito; Okada, Kaori; Ono, Erihi
PATENT ASSIGNEE(S): Fancl Corporation, Japan
SOURCE: Jpn. Kokai Tokkyo Koho, 11 pp.
CODEN: JKXXAF
DOCUMENT TYPE: Patent
LANGUAGE: Japanese
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
JP 2004107242	A	20040408	JP 2002-270731	20020917
PRIORITY APPLN. INFO.:			JP 2002-270731	20020917

AB The kits comprise topical formulations containing olive oil, squalane, minerals derived from seawater, Ser, sugar isomer mixts., and/or trimethylglycine and oral formulations containing ceramides, hyaluronic acid, silk peptides, glucosamine, glucosamine derivs., Gly, niacin, collagen, and/or collagen degradation products. Women were administered with a tablet (180 mg) containing Gly 7.5, ceramide 0.2, niacin 1.7, silk peptide 0.5, hyaluronic acid 0.6, N-acetylglucosamine 12.5, dextrin 35.0, cellulose 35.0, and rape oil powder 7.0 weight% once a day and treated with a cosmetic pack containing H2O 52.7, dextran 11.5, carboxyvinyl polymer 0.3, diglycerin 17.0, trimethylglycine 2.0, a sugar isomer mixture 0.5, maltitol 4.0, 1,3-butylene glycol 10.0, polyoxyethylene hydrogenated castor oil 0.5, CM-cellulose Na salt 1.4, and KOH 0.1 weight% three times a wk for 2 mo. Skin moisture content in the cheek was increased to 121-130% by the

combined treatment compared to that (100%) before treatment.

L12 ANSWER 3 OF 6 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2003:596566 CAPLUS
DOCUMENT NUMBER: 139:122811
TITLE: Oral and buccal compositions containing sourness-reducing agents
INVENTOR(S): Miura, Isamu; Matsushima, Hiroaki
PATENT ASSIGNEE(S): Rohto Pharmaceutical Co., Ltd., Japan
SOURCE: Jpn. Kokai Tokkyo Koho, 14 pp.
CODEN: JKXXAF
DOCUMENT TYPE: Patent
LANGUAGE: Japanese
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
JP 2003221348	A	20030805	JP 2002-20648	20020129
PRIORITY APPLN. INFO.:			JP 2002-20648	20020129

OTHER SOURCE(S): MARPAT 139:122811
AB This invention relates to a method for decreasing sour taste of ingredients in oral or buccal dosage forms which comprises adding 2-amino-2-deoxy-D-glucose, N-acyl derivs., or salts thereof. For example, a chewable tablet contained ascorbic acid 500, 2-amino-2-deoxy-D-glucose hydrochloride 240, succinic acid tocopherol 100, riboflavin butyrate 12, nicotinamide 15, pyridoxine hydrochloride 50, aspartame 6, silica 30, Mg stearate 12, hydroxypropyl cellulose 24, and crystalline cellulose 211 mg.

L12 ANSWER 4 OF 6 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2003:77538 CAPLUS
DOCUMENT NUMBER: 138:126991
TITLE: Method of skin care using oral N-acetylglucosamine
INVENTOR(S): Matahira, Yoshiharu; Saito, Michiko; Sugita, Nobuyuki
PATENT ASSIGNEE(S): Yaizu Suisan Kagaku Industry Co., Ltd., Japan
SOURCE: U.S. Pat. Appl. Publ., 12 pp., Cont.-in-part of U.S. Ser. No. 558,487.
CODEN: USXXCO
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 2
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 2003022842	A1	20030130	US 2002-76686	20020214
US 6919306	B2	20050719		
JP 2001048789	A	20010220	JP 1999-225245	19990809
US 2003003116	A1	20030102	US 2000-558487	20000425
PRIORITY APPLN. INFO.:			JP 1999-225245 A	19990809
			US 2000-558487 A2	20000425

AB The present invention provides a method for skin care by orally administering a skin care agent comprising an ingestible carrier and natural-type N-acetyl-D-glucosamine (NAG) obtainable by hydrolysis of chitin with an acid, an enzyme, or an acid and an enzyme. The natural-type NAG is contained in an amount of 0.1-99.9% by weight, by which the moisture and tension of skin can be improved and the rough skin and fine wrinkles can be prevented or ameliorated. The skin care agent may be a skin care agent containing chitin oligosaccharide in an amount of 0.1-20% by weight and natural-type NAG in an amount of 0.1-99.9% by weight; or a skin care agent containing collagen peptide in an amount of 0.1-99.9% by weight and natural-type

NAG in an amount of 0.1-99.9% by weight For example, tablets (300 mg /tablet) were prepared from granulation containing NAG 40%, collagen 30%, lactose 15%, cellulose 10%, citric acid 2%, perfume 2%, and sucrose fatty ester 1%.

REFERENCE COUNT: 24 THERE ARE 24 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L12 ANSWER 5 OF 6 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2002:87147 CAPLUS
DOCUMENT NUMBER: 136:123697
TITLE: Blood flow improvers and thrombosis inhibitors comprising glucosamine
INVENTOR(S): Saito, Tatsuji; Sakamoto, Koji
PATENT ASSIGNEE(S): Koyo Chemical Co., Ltd., Japan; Dainichiseika Color & Chemicals Mfg. Co., Ltd.
SOURCE: Eur. Pat. Appl., 9 pp.
CODEN: EPXXDW
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.		DATE
EP 1175906	A1	20020130	EP 2001-116699		20010717
EP 1175906	B1	20051109			
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO					
JP 2002097143	A	20020402	JP 2000-318354		20001018
NO 2001003534	A	20020121	NO 2001-3534		20010717
US 2002032173	A1	20020314	US 2001-906770		20010718
US 7001894	B2	20060221			
CN 1397282	A	20030219	CN 2001-125452		20010718
KR 2005079230	A	20050809	KR 2005-56927		20050629
PRIORITY APPLN. INFO.:			JP 2000-217983	A	20000718
			JP 2000-318354	A	20001018
			KR 2001-42900	A3	20010716

AB Glucosamine salts and derivs. are effective for the improvement of blood flow, and hence, for the prevention and/or treatment of diseases caused by blood flow disturbances, such as thrombosis. Use of glucosamine salts or glucosamine derivs. as active ingredients can provide blood flow improvement, thrombosis prevention, and dietetic drinks or foods for the improvement of blood flow or for the prevention and/or treatment of thrombosis. Administration of glucosamine salts or glucosamine derivs. can improve blood flow and can prevent and/or treat thrombosis. Thus, a formulation contained erythritol 5, trehalose 1, glucosamine-HCl 1.5, cyclic and oligosaccharide 1.5 g, vitamins B1, B2, and B6 17 mg, flavor traces.

REFERENCE COUNT: 4 THERE ARE 4 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L12 ANSWER 6 OF 6 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2001:114783 CAPLUS
DOCUMENT NUMBER: 134:168078
TITLE: Skin care of food composition containing n-acetyl-glucosamine
INVENTOR(S): Matahira, Yoshiharu; Saito, Michiko
PATENT ASSIGNEE(S): Yaizu Suisan Kagaku Industry Co., Ltd., Japan
SOURCE: Eur. Pat. Appl., 17 pp.
CODEN: EPXXDW
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 2
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
EP 1075836	A2	20010214	EP 2000-303523	20000427
EP 1075836	A3	20010425		
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO				
JP 2001048789	A	20010220	JP 1999-225245	19990809
TW 253905	B	20060501	TW 2000-89107810	20000426
CN 1283413	A	20010214	CN 2000-108263	20000428
HK 1034648	A1	20050722	HK 2001-105502	20010808
JP 2005211078	A	20050811	JP 2005-106262	20050401

PRIORITY APPLN. INFO.: JP 1999-225245 A 19990809

AB The present invention provides a skin care agent comprising N-acetylglucosamine as an active ingredient. The skin care agent is preferably in the form of tablets, capsules, powder such as dust or granules, liquid or paste. The skin care agent of the present invention may be incorporated into foods such as confectioneries, powdered soup and beverages. By orally ingesting the skin care agent of the present invention, the N-acetylglucosamine as an active ingredient is rapidly absorbed, and by utilizing a part thereof as a starting material of acidic mucopolysaccharides such as hyaluronic acid or chondroitin sulfate, the moisture and tension of skin can be improved and the rough skin and fine wrinkles can be prevented or ameliorated. For example, a significant improvement in females with xeroderma and rough skin was observed by administration of N-acetylglucosamine tablets (200 mg/tablet, 5 tablets/day) for 8 wk, compared to females taking placebo of non-NAG-containing tablets.

> d l15 1 ibib abs

L15 ANSWER 1 OF 1 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 1999:393971 CAPLUS
DOCUMENT NUMBER: 131:29576
TITLE: Detection of chitin and diagnosis of fungal infections using chitovibrin from Vibrio as a chitin-binding lectin
INVENTOR(S): Laine, Roger A.
PATENT ASSIGNEE(S): Board of Supervisors of Louisiana State University and Agricultural and Mechanical College, USA
SOURCE: U.S., 10 pp.
CODEN: USXXAM
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.		DATE
US 5914239	A	19990622	US 1996-745881		19961108
US 6121420	A	20000919	US 1999-290836		19990413
PRIORITY APPLN. INFO.:			US 1995-35112P	P	19951115
			US 1996-745881	A3	19961108

AB A 134 kDa, calcium-independent, chitin-binding lectin called chitovibrin is secreted by marine bacteria of the genus Vibrio. The secretion of chitovibrin is inducible by chitin or chitin-oligomers. Chitovibrin shows no apparent enzymic activity, but has a strong affinity for chitin and for chito-oligomers dp9 and larger. The protein has an isoelec. pH of 3.6, shows thermal tolerance, binds chitin with an optimum at pH 6 and is active in 0-4 M NaCl. Chitovibrin is useful as a stain for fungi and other chitin-containing organisms. Chitovibrin may be used to detect the presence of chitin, particularly in diagnosing fungal infections in humans, animals, and plant materials. Fungal infections are a particular problem in immunocompromised hosts such as AIDS patients and bone marrow transplant patients, because they can cause opportunistic infections. The chitovibrin diagnostic method allows the convenient, broad spectrum diagnosis of fungal infections in tissue samples or in body fluids. Other, smaller polypeptide fragments of chitovibrin will exhibit similar chitin-binding properties, and could be used in coupling to detection systems.
REFERENCE COUNT: 18 THERE ARE 18 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L16 ANSWER 1 OF 8 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2006:1029393 CAPLUS
DOCUMENT NUMBER: 145:355581
TITLE: Production method of N-acetylglucosamine containing composition and foods and drinks containing n-acetylglucosamine containing composition
INVENTOR(S): Matahira, Yoshiharu; Watanabe, Kazuhiro
PATENT ASSIGNEE(S): Yaizu Suisan Kagaku Industry Co., Ltd., Japan
SOURCE: Jpn. Kokai Tokkyo Koho, 13pp.
CODEN: JKXXAF
DOCUMENT TYPE: Patent
LANGUAGE: Japanese
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
JP 2006262752	A	20061005	JP 2005-84077	20050323

PRIORITY APPLN. INFO.: JP 2005-84077 20050323
AB The invention provides a production method of N-acetylglucosamine and N-acetylglucosamine containing composition obtained from the spray-dried N-acetylglucosamine sugar composition mixed with fish-derived collagens. Chitin is partially hydrolyzed with HCl, neutralized, desalted by electrodialysis with ion-exchanging membrane, subjected to glucosamine removal by adsorption with ion exchangers, incubated with enzymes to release N-acetylglucosamine, and spray-dried to get the N-acetylglucosamine sugar composition The N-acetylglucosamine sugar composition contains 80 - 90 weight % of N-acetylglucosamine and 1 - 20 weight % of chitooligosaccharides. The average mol. wts. of fish-derived collagens used are between 1,000 - 10,000. The ratios between N-acetylglucosamine or the N-acetylglucosamine sugar composition and the collages are 5 - 90 weight % of N-acetylglucosamine or N-acetylglucosamine sugar composition and 10 - 95 weight % of collagens. Starch, dextrin, lactose and trehalose may be added to the N-acetylglucosamine sugar composition 0.01-30 Weight % of the N-acetylglucosamine containing composition is used as additives to foods and beverages.

L16 ANSWER 2 OF 8 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2006:677720 CAPLUS
DOCUMENT NUMBER: 145:102730
TITLE: Gelled beverages containing fish-derived collagen peptides and indigestible dextrin
INVENTOR(S): Ishiwata, Tomoko; Okada, Mamoru; Tagata, Yoshisaku; Nakajima, Masatami
PATENT ASSIGNEE(S): Yaizu Suisan Kagaku Industry Co., Ltd., Japan
SOURCE: Jpn. Kokai Tokkyo Koho, 13 pp.
CODEN: JKXXAF
DOCUMENT TYPE: Patent
LANGUAGE: Japanese
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
JP 2006180812	A	20060713	JP 2004-379402	20041228

PRIORITY APPLN. INFO.: JP 2004-379402 20041228
AB The beverages, whose fish odor is masked, optionally contain chitin hydrolyzates, vitamin C, and/or vitamin B2. Thus, an orange-flavored gelled beverages, manufactured from H2O, indigestible dextrin, dextrin, Marine Matrix (collagen peptide), orange juice, hydrogenated maltose syrup, xylitol, agar, erythritol, vitamin B2 etc.,

had good texture and slight fish odor.

L16 ANSWER 3 OF 8 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2006:266057 CAPLUS
DOCUMENT NUMBER: 144:460518
TITLE: Effects and safety of soy milk beverage containing N-acetyl glucosamine on osteoarthritis
AUTHOR(S): Hatano, Kenji; Miyakumi, Yoichiro; Hayashida, Kenji; Nakagawa, Satoshi
CORPORATE SOURCE: Takara Shuzo Co., Ltd., Japan
SOURCE: Japanese Pharmacology & Therapeutics (2006), 34(1), 149-165
CODEN: JPTABU
PUBLISHER: Raifu Saiensu Shuppan K.K.
DOCUMENT TYPE: Journal
LANGUAGE: Japanese
AB N-acetyl glucosamine is an amino sugar and a monomeric unit of chitin, a polysaccharide forming structural polymers in the exoskeletons of crustaceans. In humans, it exists in skin, cartilage and blood vessel as a component of hyaluronic acid, and bone tissue, cornea and aorta as a component of keratan sulfate. Osteoarthritis is one of the representative diseases, which disturb joint function and decrease the quality of life. One of the possible causes of osteoarthritis is decrease of amount of N-acetyl glucosamine in age, then feeding N-acetyl glucosamine could become its symptom better. In the present study, we assessed the effect and safety of a soy milk beverage containing N-acetyl glucosamine on osteoarthritis of knee joint, in the way of double-blind placebo-controlled, parallel group study. The subjects were 67 adults (male/female: 27/40, age: 54.3±12.8), who felt slight pain, stiffness, and/or discomfort in their knee joints. They had never been treated the knee osteoarthritis by medication. The treatment group was given, once a day for 12 wk, the test beverage (200mL) containing 1000mg or more of N-acetyl glucosamine, and the control group was given the soy milk beverage without N-acetyl glucosamine. The results revealed that, the pain on going up and down the stairs and the pain at rest were significantly reduced in the treatment group compared with the placebo group at 8 wk. Range of motion (ROM) in the treatment group was also significantly improved compared with the placebo group at 8 wk. Blood examination, phys. examination and history taking did not reveal any adverse reactions of clin. importance. These results thus demonstrated that the long-term intake of the soy milk beverage containing N-acetyl glucosamine improves the subjective symptom and range of motion in subjects with slight pain, stiffness, and/or discomfort at knee joint.

L16 ANSWER 4 OF 8 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2005:275427 CAPLUS
DOCUMENT NUMBER: 142:315332
TITLE: N-acetylglucosamine sugar composition preparation for food additives
INVENTOR(S): Katsumi, Ryosuke; Okuno, Michiko
PATENT ASSIGNEE(S): Yaizu Suisan Kagaku Industry Co., Ltd., Japan
SOURCE: Jpn. Kokai Tokkyo Koho, 11 pp.
CODEN: JKXXAF
DOCUMENT TYPE: Patent
LANGUAGE: Japanese
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
JP 2005080605	A	20050331	JP 2003-318145	20030910
PRIORITY APPLN. INFO.:			JP 2003-318145	20030910

AB Chitin is partially hydrolyzed with HCl, neutralized, desalted by electrodialysis with ion-exchanging membrane, subjected to glucosamine

removal by adsorption with ion exchangers, incubated with enzymes to release N-acetylglucosamine, and spray-dried to get the N-acetylglucosamine sugar composition The N-acetylglucosamine sugar composition has lower sweetness and calorie than that of pure N-acetylglucosamine. It contains N-acetylglucosamine 80-90 weight% and chitooligosaccharides 10-20. It is used as additive to beverages except milk beverages. Dextrin, starch, lactose, and/or trehalose may be added to the N-acetylglucosamine sugar composition

L16 ANSWER 5 OF 8 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2005:275426 CAPLUS
DOCUMENT NUMBER: 142:315689
TITLE: Storage-stable milk beverages with good flavor and their use for treatment of osteoarthritis
INVENTOR(S): Matahei, Yoshiharu; Kikuchi, Kazuaki; Hatamoto, Hitoshi; Ikesumi, Masahiro
PATENT ASSIGNEE(S): Yaizu Suisan Kagaku Industry Co., Ltd., Japan; Mippon Milk Community Co., Ltd.
SOURCE: Jpn. Kokai Tokkyo Koho, 14 pp.
CODEN: JKXXAF
DOCUMENT TYPE: Patent
LANGUAGE: Japanese
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
JP 2005080604	A	20050331	JP 2003-318139	20030910

PRIORITY APPLN. INFO.: JP 2003-318139 20030910
AB Title beverages contain 0.025-37.5 mass% sugar compns. containing 80-90 mass% N-acetylglucosamine (I) and 10-20 mass% chitin oligosaccharide (II). Thus, low-fat milk composition containing 82:18 I-II mixture (manufactured by hydrolysis of chitin and enzyme treatment of the oligosaccharide) showed efficacy in osteoarthritis.

L16 ANSWER 6 OF 8 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2001:874165 CAPLUS
DOCUMENT NUMBER: 136:5158
TITLE: Health drinking water.
INVENTOR(S): Makino, Hideya; Muto, Masayuki
PATENT ASSIGNEE(S): Yoshida, Isao, Japan
SOURCE: Jpn. Kokai Tokkyo Koho, 4 pp.
CODEN: JKXXAF
DOCUMENT TYPE: Patent
LANGUAGE: Japanese
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
JP 2001333750	A	20011204	JP 2000-158080	20000529

PRIORITY APPLN. INFO.: JP 2000-158080 20000529
AB The health drinking water contains mainly mineral water with the addition of glucosamine, chitosanoligosaccharide, N-acetylglucosamine, and chitinoligosaccharide.

L16 ANSWER 7 OF 8 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2001:194762 CAPLUS
DOCUMENT NUMBER: 134:227409
TITLE: Oral compositions containing grape polyphenols, collagens, and chitin hydrolyzates
INVENTOR(S): Teraoka, Keiko; Kawai, Yasuhiro

PATENT ASSIGNEE(S): Sunstar, Inc., Japan
SOURCE: Jpn. Kokai Tokkyo Koho, 7 pp.
CODEN: JKXXAF
DOCUMENT TYPE: Patent
LANGUAGE: Japanese
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
JP 2001072582	A	20010321	JP 1999-252455	19990907

PRIORITY APPLN. INFO.: JP 1999-252455 19990907

AB This invention provides oral prepns. containing grape polyphenols, collagen hydrolyzates, and/or chitin hydrolyzates for the prevention and treatment of arthralgia, lumbago, and sciatica. The polyphenols include reveratrol derivs., catechins, and flavonols. A tablet contained N-acetylglucosamine 10, reduced maltose syrup 20, lactose 17, sucrose fatty acid esters 3, and bovine collagen hydrolyzates (average mol. weight 3000) q.s. to 100 %.

L16 ANSWER 8 OF 8 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 1999:393971 CAPLUS
DOCUMENT NUMBER: 131:29576
TITLE: Detection of chitin and diagnosis of fungal infections using chitovibrin from Vibrio as a chitin-binding lectin
INVENTOR(S): Laine, Roger A.
PATENT ASSIGNEE(S): Board of Supervisors of Louisiana State University and Agricultural and Mechanical College, USA
SOURCE: U.S., 10 pp.
CODEN: USXXAM
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.		DATE
US 5914239	A	19990622	US 1996-745881		19961108
US 6121420	A	20000919	US 1999-290836		19990413

PRIORITY APPLN. INFO.: US 1995-35112P P 19951115
US 1996-745881 A3 19961108

AB A 134 kDa, calcium-independent, chitin-binding lectin called chitovibrin is secreted by marine bacteria of the genus Vibrio. The secretion of chitovibrin is inducible by chitin or chitin-oligomers. Chitovibrin shows no apparent enzymic activity, but has a strong affinity for chitin and for chito-oligomers dp9 and larger. The protein has an isoelec. pH of 3.6, shows thermal tolerance, binds chitin with an optimum at pH 6 and is active in 0-4 M NaCl. Chitovibrin is useful as a stain for fungi and other chitin-containing organisms. Chitovibrin may be used to detect the presence of chitin, particularly in diagnosing fungal infections in humans, animals, and plant materials. Fungal infections are a particular problem in immunocompromised hosts such as AIDS patients and bone marrow transplant patients, because they can cause opportunistic infections. The chitovibrin diagnostic method allows the convenient, broad spectrum diagnosis of fungal infections in tissue samples or in body fluids. Other, smaller polypeptide fragments of chitovibrin will exhibit similar chitin-binding properties, and could be used in coupling to detection systems.

REFERENCE COUNT: 18 THERE ARE 18 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L18 ANSWER 1 OF 1 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2005:325523 CAPLUS
DOCUMENT NUMBER: 142:372895
TITLE: Low-sugar and low-flour food composition and its manufacture
INVENTOR(S): Slilaty, George E.
PATENT ASSIGNEE(S): USA
SOURCE: U.S. Pat. Appl. Publ., 7 pp.
CODEN: USXXCO
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 2005079247	A1	20050414	US 2003-683378	20031014
PRIORITY APPLN. INFO.:			US 2003-683378	20031014

AB A food composition includes a base that is not primarily of flour and sugar, and a supplement (e.g., vitamins, minerals, amino acids, etc.). Thus, the base may include plant and grain proteins, fiber, carbohydrates, etc. Other base components may include milk (or milk proteins) and egg or egg derivs. The composition is functional as a substitute for traditional flour-and-sugar food products to mimic the organeoleptic properties of such traditional food products to thus provide the consumer with a product that is both tasty and pleasant in smell while simultaneously affording the consumer with a properly nutritious product to meet needed dietary requirements for a healthy lifestyle. Examples include muffins, doughnuts, pastas, pancakes and waffles. A method of making this food composition is also provided.

L20 ANSWER 10 OF 20 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2005:182077 CAPLUS
DOCUMENT NUMBER: 142:284789
TITLE: Antiaging cosmetics containing antioxidants and free-radical neutralizing agents and antiinflammatories and collagen/fibrin boosting agents
INVENTOR(S): Gupta, Shyam K.
PATENT ASSIGNEE(S): Bioderm Research, USA
SOURCE: U.S. Pat. Appl. Publ., 9 pp.
CODEN: USXXCO
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 2005048008	A1	20050303	US 2003-604999	20030829
PRIORITY APPLN. INFO.:			US 2003-604999	20030829

AB The present invention provides a comprehensive solution to the problems associated with natural topical aging via the incorporation of an extra-cellular antioxidant or free-radical neutralizing composition, with intra-cellular antioxidant or free-radical neutralizing composition, and anti-inflammatory composition, and collagen or fibrin boosting composition It is preferred to also have the above incorporated in a suitable carrier base or topical delivery system for skin, nail, and hair beneficial applications. For example, a shampoo composition contained sodium lauryl ether sulfate 35.0, water 55.4, cinnamidopropyl trimonium N-acetyl cysteinate 5.0, preservatives 0.5, Laureth-3 2.5, Rosmarinic acid 0.1, Darutoside 1.0, Niacinamide ascorbate 0.5%.

L20 ANSWER 11 OF 20 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2004:738857 CAPLUS
DOCUMENT NUMBER: 141:230741
TITLE: Skin anti-aging compositions and/or kit for treatment/prevention of rough skin
INVENTOR(S): Ono, Erika; Okada, Kaori
PATENT ASSIGNEE(S): Fancl Corporation, Japan
SOURCE: Jpn. Kokai Tokkyo Koho, 18 pp.
CODEN: JKXXAF
DOCUMENT TYPE: Patent
LANGUAGE: Japanese
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
JP 2004250372	A	20040909	JP 2003-42219	20030220
PRIORITY APPLN. INFO.:			JP 2003-42219	20030220

AB The invention relates to a beverage composition characterized by containing skin-improving agent and alc. for treatment and/or prevention of skin aging and roughening. A kit for treatment/prevention of rough skin and skin aging consisting of the beverage and soybean germ. topical composition is also disclosed. Skin beautifying beverage containing gelatin hydrolyzate 2, soybean saponin 0.5, soybean isoflavon 0.5, ceramide 0.1, glucosamine 2, citric acid 4, plum liquor 36, brewing alc. 15, fructose 6, glucose 2, oligosaccharide 2, and water balance to 100 % was formulated.

L20 ANSWER 12 OF 20 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2003:961116 CAPLUS
DOCUMENT NUMBER: 140:19850

TITLE: Medicinal beverage and additive containing glucosamines
INVENTOR(S): Martin, Kenneth A.; Barr, Teresa Leigh
PATENT ASSIGNEE(S): USA
SOURCE: U.S., 5 pp.
CODEN: USXXAM
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 6
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 6660308	B1	20031209	US 2002-241542	20020911
US 6969533	B1	20051129	US 2003-630569	20030730
US 2004254095	A1	20041216	US 2003-725608	20031202
US 2004253295	A1	20041216	US 2003-725609	20031202
US 6900173	B2	20050531		
US 2004253227	A1	20041216	US 2003-725610	20031202
US 2004253296	A1	20041216	US 2003-725611	20031202

PRIORITY APPLN. INFO.: US 2002-241542 A2 20020911

AB The invention is a beverage made of a fluid and a one time daily dosage amount in an ingestible amount for treating an inflammatory tissue or arthritic condition in a mammal involving tissue that is underperfused tissue, inflamed joints, and inflamed muscle, wherein said dosage is a rapid absorbing large amount made of a glucosamine sulfate, a glucosamine hydrochloride, and an N-acetylglucosamine and combinations thereof, chondroitin sulfate, chondroitin-HCl and combinations, a vasodialating sulfonate with at least one Me group, and a buffer to reduce adverse symptoms from large amts. of glucosamine and chondroitin selected from the family of Araliaceae and a B3 vitamin.

REFERENCE COUNT: 13 THERE ARE 13 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L20 ANSWER 13 OF 20 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2003:610277 CAPLUS
DOCUMENT NUMBER: 139:143907
TITLE: Cycloglycans for the treatment of mammalian infection
INVENTOR(S): Stahl, Bernd; Finke, Berndt; Schmitt, Joachim; Goebel, Werner; Slaghius, Jorg; Boehm, Gunther
PATENT ASSIGNEE(S): N.V. Nutricia, Neth.
SOURCE: PCT Int. Appl., 29 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: German
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2003063882	A1	20030807	WO 2003-EP505	20030120
WO 2003063882	A8	20041229		
W: AL, CA, CN, ID, JP, LT, LV, MK, RO, US				
RW: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, SE, SI, SK, TR				
DE 10203999	A1	20030814	DE 2002-10203999	20020201
EP 1469866	A1	20041027	EP 2003-706365	20030120
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR, BG, CZ, EE, HU, SK				
CN 1627949	A	20050615	CN 2003-803167	20030120
US 2005222080	A1	20051006	US 2004-502059	20040802

PRIORITY APPLN. INFO.: DE 2002-10203999 A 20020201
WO 2003-EP505 W 20030120

AB The invention discloses the use of cycloglycans, in particular

homopolymeric cycloglycans with an annular base structure of 2 to 40 monosaccharides in the ring, for the prevention of the invasion and infection of mammalian cells by pathogens. The treatment of diseases caused by such pathogens and foodstuffs and dietetic and pharmaceutical products comprising the above cycloglycans are also disclosed.

REFERENCE COUNT: 6 THERE ARE 6 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L20 ANSWER 14 OF 20 CAPLUS COPYRIGHT 2007 ACS on STN

ACCESSION NUMBER: 2003:282111 CAPLUS
DOCUMENT NUMBER: 138:286531
TITLE: Nutritional compositions, kits, and methods for promoting defined health benefits
INVENTOR(S): Kern, Kenneth norman; Heisey, Matthew Thomas
PATENT ASSIGNEE(S): USA
SOURCE: U.S. Pat. Appl. Publ., 19 pp., Cont.-in-part of U.S. Ser. No. 586,213, abandoned.
CODEN: USXXCO
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 2
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 2003069202	A1	20030410	US 2001-760280	20010112
CA 2408609	A1	20011213	CA 2001-2408609	20010601
WO 2001093847	A2	20011213	WO 2001-US17714	20010601
WO 2001093847	A3	20020425		
W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, UZ, VN, YU, ZA, ZW, SZ, BE, CY, FR, GR, IE, IT, MC, NL, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, NE, SN, TD, TG				
RW: GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG				
EP 1289510	A2	20030312	EP 2001-946030	20010601
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR				
JP 2003535126	T	20031125	JP 2002-501420	20010601
BR 2001011381	A	20031216	BR 2001-11381	20010601
PRIORITY APPLN. INFO.:			US 2000-586213	B2 20000602
			US 2001-760280	A 20010112
			WO 2001-US17714	W 20010601

AB The present invention is directed to compns. comprising: (a) a first component selected from the group consisting of gelatin, cartilage, aminosugars, glycosaminoglycans, methylsulfonylmethane, precursors of methylsulfonylmethane, S-adenosylmethionine, salts thereof, and mixts. thereof; and (b) a second component comprising: (i) a cation source selected from the group consisting of calcium, potassium, magnesium, and mixts. thereof; and (ii) an edible acid source. The present invention is further directed to food, beverage, pharmaceutical, over-the-counter, and dietary supplement products, which comprise the present compns. The invention also relates to kits comprising the present compns. and information that use of the composition promotes one or more of the presently defined health benefits, including joint health, bone health, cardiac health, and anti-inflammation. The present invention addnl. relates to methods of treating joint function, bone function, cardiac function, or inflammation comprising administering to a mammal a composition as defined herein.

L20 ANSWER 15 OF 20 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2003:234866 CAPLUS
DOCUMENT NUMBER: 138:384423
TITLE: Optimization of the viability of probiotics in a new fermented milk drink by the genetic algorithms for response surface modeling
AUTHOR(S): Chen, M.-J.; Chen, K.-N.; Lin, C.-W.
CORPORATE SOURCE: Dept. of Food Science and Technology, Deh-Yu Inst. of Technology, Chi-lung, Taiwan
SOURCE: Journal of Food Science (2003), 68(2), 632-638
CODEN: JFDSAZ; ISSN: 0022-1147
PUBLISHER: Institute of Food Technologists
DOCUMENT TYPE: Journal
LANGUAGE: English
AB Calcium gluconate (0.0 to 0.5%), sodium gluconate (0.0 to 1.0%), and N-acetylglucosamine (0.0 to 1.0%) were added to skim milk to retain the viability of Lactobacillus acidophilus and Bifidobacterium longum. To carry out response surface modeling, the regression method was performed on exptl. results to build math. models. The models were then formulated as an objective function in an optimization problem that was consequently optimized using a genetic algorithm approach to obtain the maximum viability of the probiotics. The genetic algorithms (GAs) were examined to search for the optimal value. The results indicated that GAs were very effective for optimizing the activity of probiotic cultures.
REFERENCE COUNT: 26 THERE ARE 26 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L20 ANSWER 16 OF 20 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2003:97264 CAPLUS
DOCUMENT NUMBER: 138:131114
TITLE: Methods for treating joint inflammation, pain, and loss of mobility
INVENTOR(S): McPeak, Patricia; Cheruvanky, Rukmini; Cherukuri, Reddy Sastry V.; Mazhar, Mohammed
PATENT ASSIGNEE(S): Nutrastar, USA
SOURCE: PCT Int. Appl., 47 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2003009741	A2	20030206	WO 2002-US23508	20020723
WO 2003009741	A3	20030724		
W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, OM, PH, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZM, ZW				
RW: GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG				
US 2003118672	A1	20030626	US 2001-12270	20011106
US 6902739	B2	20050607		
CA 2454658	A1	20030206	CA 2002-2454658	20020723
EP 1416966	A2	20040512	EP 2002-742424	20020723
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR, BG, CZ, EE, SK				
JP 2005501043	T	20050113	JP 2003-515140	20020723
US 2005158406	A1	20050721	US 2005-81223	20050315

US 2005214392	A1	20050929	US 2005-139205		20050526
PRIORITY APPLN. INFO.:			US 2001-307588P	P	20010723
			US 2001-12270	A	20011106
			WO 2002-US23508	W	20020723

AB This invention provides methods and formulations for treating an inflammatory disease or reducing an inflammatory reaction comprising administering a fortified formulation comprising stabilized rice bran derivative and a fortification agent. Preferred rice bran derivs. are rice bran oil and the solubilized fraction of rice bran. Preferred fortification agents are glucosamine derivative, methylsulfonylmethane, yucca concentrate, and grape seed extract

L20 ANSWER 17 OF 20 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2002:504633 CAPLUS
DOCUMENT NUMBER: 137:52423
TITLE: Drugs against articular failure containing amino sugars and trehalose
INVENTOR(S): Fukuda, Shigeharu; Ario, Takeshi; Miyake, Toshio
PATENT ASSIGNEE(S): Kabushiki Kaisha Hayashibara Seibutsu Kagaku Kenkyujo, Japan
SOURCE: PCT Int. Appl., 30 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: Japanese
FAMILY ACC. NUM. COUNT: 2
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2002051424	A1	20020704	WO 2001-JP11147	20011219
WO 2002051424	A8	20020801		
W: KR, US				
RW: AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, TR				
JP 2002193811	A	20020710	JP 2000-391390	20001222
EP 1354590	A1	20031022	EP 2001-994973	20011219
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, FI, CY, TR				
TW 235660	B	20050711	TW 2001-90131898	20011221
US 2004038929	A1	20040226	US 2003-451224	20030623

PRIORITY APPLN. INFO.:		JP 2000-391390	A	20001222
		WO 2001-JP11147	W	20011219

AB It is intended to provide compns. which exert an effect of restoring articular failure at a level superior to aminosugars and glycosaminoglycan. This problem is solved by providing drugs against articular failure which contain as the active ingredients an aminosugar and trehalose. The compns. containing aminosugar and trehalose are suitable for use in oral pharmaceutical compns., cosmetics, and foods. A powder composition containing trehalose (Treha) 4, glucosamine 1 parts was prepared for use in a pharmaceutical, cosmetic, or food composition
REFERENCE COUNT: 14 THERE ARE 14 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L20 ANSWER 18 OF 20 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2001:903816 CAPLUS
DOCUMENT NUMBER: 136:42843
TITLE: Compositions, kits, and methods for promoting defined health benefits
INVENTOR(S): Kern, Kenneth Norman; Heisey, Matthew Thomas
PATENT ASSIGNEE(S): The Procter & Gamble Company, USA
SOURCE: PCT Int. Appl., 45 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent

LANGUAGE: English
FAMILY ACC. NUM. COUNT: 2
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2001093847	A2	20011213	WO 2001-US17714	20010601
WO 2001093847	A3	20020425		
W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, UZ, VN, YU, ZA, ZW, SZ, BE, CY, FR, GR, IE, IT, MC, NL, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, NE, SN, TD, TG				
RW: GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG				
US 2003069202	A1	20030410	US 2001-760280	20010112
CA 2408609	A1	20011213	CA 2001-2408609	20010601
EP 1289510	A2	20030312	EP 2001-946030	20010601
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR				
JP 2003535126	T	20031125	JP 2002-501420	20010601
BR 2001011381	A	20031216	BR 2001-11381	20010601
PRIORITY APPLN. INFO.:			US 2000-586213 A	20000602
			US 2001-760280 A	20010112
			WO 2001-US17714 W	20010601

AB The present invention is directed to compns. comprising: (a) a first component selected from the group consisting of gelatin, cartilage, amino sugars, glycosaminoglycans, methylsulfonylmethane, precursors of methylsulfonylmethane, S-adenosylmethionine, salts and mixts.; and (b) a second component comprising a cation source selected from the group consisting of calcium, potassium, magnesium, and mixts. and an edible acid source. The present invention is further directed to food, beverage, pharmaceutical, over-the-counter, and dietary supplement products, which comprise the present compns. The invention also relates to kits comprising the present compns. and information that use of the composition promotes one or more of the presently defined health benefits, including joint health, bone health, cardiac health, and anti-inflammation. The present invention addnl. relates to methods of treating joint function, bone function, cardiac function, or inflammation comprising administering to a mammal a composition as defined herein. Thus, hard lemon candies are prepared by combining the following components as indicated: sugar 200, light corn syrup 63, water 60, lemon flavor glucosamine-HCl 16, and calcium citrate malate 14.9 g.

L20 ANSWER 19 OF 20 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 1998:719487 CAPLUS
DOCUMENT NUMBER: 129:315186
TITLE: Simultaneous determination of monosaccharides and oligosaccharides by normal-phase HPLC
AUTHOR(S): Kakita, Hirotaka; Kitamura, Takao; Komiya, Katsuo; Kato, Yoshio
CORPORATE SOURCE: Shikoku Natl. Ind. Res. Inst., AIST, Takamatsu, 761-0395, Japan
SOURCE: Shokuhin Eiseigaku Zasshi (1998), 39(5), 333-340
CODEN: SKEZAP; ISSN: 0015-6426
PUBLISHER: Nippon Shokuhin Eisei Gakkai
DOCUMENT TYPE: Journal
LANGUAGE: Japanese

AB A rapid and highly sensitive method was developed for the simultaneous determination of reducing monosaccharides and oligosaccharides by normal-phase HPLC with fluorescence detection. The technique of linear gradient

elution on a TSKgel Amide-80 column was more suitable for saccharides separation The post-column reaction was optimized for fluorometric detection. Under optimum conditions, the detection limits were 0.3-15 ng for the reducing saccharides investigated. The calibration curves were approx. linear in the range of 2000-12.5 pmol for glucose, cellotriose, and cellopentaose. The coefficient of variation for glucose was less than 1%. Application of the method for food anal. was successful.

L20 ANSWER 20 OF 20 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 1998:50447 CAPLUS
DOCUMENT NUMBER: 128:162380
TITLE: HPLC separations of a broad spectrum of small molecular weight analytes on cation-exchange columns
AUTHOR(S): Talmadge, Kenneth W.; Siebert, Christopher J.; Wood, Roy
CORPORATE SOURCE: Life Science group at Bio-Rad Laboratories, Hercules, CA, 94547, USA
SOURCE: American Laboratory (Shelton, Connecticut) (1997), 29(24), 37-43
CODEN: ALBYBL; ISSN: 0044-7749
PUBLISHER: International Scientific Communications, Inc.
DOCUMENT TYPE: Journal
LANGUAGE: English
AB Aminex HPLC columns, packed with a polymer-based matrix, offer many advantages for the anal. of carbohydrates, alcs., and organic acids in foods and beverages, biochem., biomedical, and biotechnol. applications. The columns allow a variety of sepns. without the disadvantages of bonded-phase silica HPLC. Complicated solvent systems, sample derivatization, and gradient elution schemes are not required for analyses using polymerbased columns. The resins exhibit high pressure stability and pH stability over a wide range. Large mols. elute early in the separation, rather than binding irreversibly to the matrix. This results in very stable HPLC columns exhibiting high column efficiencies.
REFERENCE COUNT: 44 THERE ARE 44 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L20 ANSWER 1 OF 20 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2006:1278408 CAPLUS
DOCUMENT NUMBER: 146:6895
TITLE: Articular cartilage injury and tendon lesion curing stimulators and foods and drinks containing them
INVENTOR(S): Matahei, Yoshiharu; Utsuka, Naoaki; Minami, Saburo; Okamoto, Yoshiharu; Okamura, Yasuhiko
PATENT ASSIGNEE(S): Yaizu Suisan Kagaku Industry Co., Ltd., Japan; Tottori University
SOURCE: Jpn. Kokai Tokkyo Koho, 25pp.
CODEN: JKXXAF
DOCUMENT TYPE: Patent
LANGUAGE: Japanese
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
JP 2006327979	A	20061207	JP 2005-153013	20050525

PRIORITY APPLN. INFO.: JP 2005-153013 20050525
AB The invention provides of articular cartilage damage and tendon lesion curing stimulators containing collagen peptides and N-acetylglucosamine derived from fishes. Moreover, foods and beverages containing collagen peptides and N-acetylglucosamine derived from fishes are used for promotion of articular cartilage damage curing and tendon lesion curing.

L20 ANSWER 2 OF 20 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2006:578086 CAPLUS
DOCUMENT NUMBER: 145:27047
TITLE: α-Lipoic acid and coenzyme Q10 for control of obesity
INVENTOR(S): Hamaura, Mayumi
PATENT ASSIGNEE(S): Rohto Pharmaceutical Co., Ltd., Japan
SOURCE: Jpn. Kokai Tokkyo Koho, 14 pp.
CODEN: JKXXAF
DOCUMENT TYPE: Patent
LANGUAGE: Japanese
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
JP 2006151909	A	20060615	JP 2004-347906	20041130

PRIORITY APPLN. INFO.: JP 2004-347906 20041130
AB An peroral composition for control of lipid/fat accumulation in white adipose tissue comprises α-lipoic acid, coenzyme Q10, and amino acids selected from valine, leucine, and/or isoleucine. Optionally. vitamins and other amino acids were also used in the peroral composition

L20 ANSWER 3 OF 20 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2006:192757 CAPLUS
DOCUMENT NUMBER: 144:232118
TITLE: Beverages containing hyaluronic acid and N-acetylglucosamine for beauty care
INVENTOR(S): Kawasaki, Yoshiaki
PATENT ASSIGNEE(S): Japan
SOURCE: Jpn. Kokai Tokkyo Koho, 7 pp.
CODEN: JKXXAF
DOCUMENT TYPE: Patent
LANGUAGE: Japanese
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
JP 2006056809	A	20060302	JP 2004-238757	20040818

PRIORITY APPLN. INFO.: JP 2004-238757 20040818

AB The beverages for beauty care contain hyaluronic acid, N-acetylglucosamine, and optionally, vitamin C. Preferably, the beverages are packaged in portion-type containers. The beverages show long-lasting skin-moisturizing and -conditioning effects (no data). Acerola-flavored beverages were manufactured

L20 ANSWER 4 OF 20 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2005:1345039 CAPLUS
DOCUMENT NUMBER: 144:74832
TITLE: Beverage and additives for wellness
INVENTOR(S): Martin, Kenneth A.; Barr, Teresa Leigh
PATENT ASSIGNEE(S): USA
SOURCE: U.S., 4 pp.
CODEN: USXXAM
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 6979458	B1	20051227	US 2002-241544	20020911

PRIORITY APPLN. INFO.: US 2002-241544 20020911

AB The invention is an ingestible wellness one time daily dosage made of a large quantity of rapid absorbing glucosamine sulfate, glucosamine hydrochloride, and an n-acetyl glucosamine and combinations thereof, a large quantity of chondroitin sulfate, chondroitin-HCl and combinations thereof, a vasodilating sulfonate with at least one Me group, and a buffer to reduce adverse symptoms from large amts. of glucosamine and chondroitin selected from the family of Araliaceae and a vitamin B3, wherein the invention is also a wellness beverage that involves a fluid combined with the ingestible wellness dosage.

REFERENCE COUNT: 10 THERE ARE 10 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L20 ANSWER 5 OF 20 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2005:1255782 CAPLUS
DOCUMENT NUMBER: 143:483041
TITLE: Beverage and additive for inflamed tissue
INVENTOR(S): Martin, Kenneth A.; Barr, Teresa Leigh
PATENT ASSIGNEE(S): USA
SOURCE: U.S., 4 pp., Cont.-in-part of U.S. Ser. No. 241,542.
CODEN: USXXAM
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 6
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 6969533	B1	20051129	US 2003-630569	20030730
US 6660308	B1	20031209	US 2002-241542	20020911

PRIORITY APPLN. INFO.: US 2002-241542 A2 20020911

AB The invention is a beverage involving an ingestible fluid and a dosage amount of an ingestible composition for treating an inflammatory tissue in a mammal, involving the inflammatory tissue selected from the group comprising underperfused tissue, inflamed joints, inflamed muscles, wherein the dosage amount has a glucose ingredient, such as glucosamine sulfate, glucosamine hydrochloride, n-acetyl glucosamine, and combinations

thereof; a chondroitin component, such as chondroitin sulfate, chondroitin hydrochloride, and combinations thereof; a member of the family of araliaceae for buffering the ingestion of the glucose ingredient, such as American ginseng, Siberian ginseng, panax ginseng, and combinations thereof; a calcium containing component; and a sulfonate having at least one Me group ingesting the beverage.

REFERENCE COUNT: 13 THERE ARE 13 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L20 ANSWER 6 OF 20 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2005:1036832 CAPLUS
DOCUMENT NUMBER: 144:349712
TITLE: Beautification action of N-acetylglucosamine and application for cosmeceutical foods
AUTHOR(S): Ishiwada, Tomoko
CORPORATE SOURCE: Yaizu Suisankagaku Industry Co., Ltd., Japan
SOURCE: Food Style 21 (2005), 9(9), 40-42
CODEN: FSTYFF; ISSN: 1343-9502
PUBLISHER: Shokuhin Kagaku Shinbunsha
DOCUMENT TYPE: Journal; General Review
LANGUAGE: Japanese

AB A review discussing skin-beautifying effects of N-acetylglucosamine, especially hyaluronic acid production-enhancing effect and skin-moisturizing effect, and its application in cosmetic food, e.g. beverages, is provided.

L20 ANSWER 7 OF 20 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2005:732745 CAPLUS
DOCUMENT NUMBER: 143:188842
TITLE: Subunits of neoculin, a taste-modifying protein occurring in the fruit of Curculigo latifolia
INVENTOR(S): Abe, Keiko; Asakura, Tomiko; Sorimachi, Hiroyuki; Uenoyama, Tazuko; Nakajima, Kenichiro; Kitamoto, Katsuhiko; Maruyama, Junichi; Kishi, Mikiya
PATENT ASSIGNEE(S): Mitsukan Group Corporation, Japan
SOURCE: PCT Int. Appl., 59 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: Japanese
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.		DATE
WO 2005073372	A1	20050811	WO 2005-JP1068		20050127
W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW					
RW: BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG					
EP 1724341	A1	20061122	EP 2005-704174		20050127
R: DE, ES, FR, GB, IT					
PRIORITY APPLN. INFO.:			JP 2004-19251	A	20040128
			WO 2005-JP1068	W	20050127

AB The present invention provides a substance having an improved function of modifying the taste sensation, encoding sequences, and a taste sensation-modifying composition containing the above taste sensation-modifying substance. Namely, a heterodimeric protein neoculin comprising the subunits neoculin acidic subunit (NAS) and neoculin basic subunit (NBS)

and having an activity of modifying the taste sensation is provided. A unique taste-modifying activity that converts the sense of sourness to the sense of sweetness occurs in the fruit of the plant Curculigo latifolia, intrinsic to West Malaysia. The active component, known as curculin, is a protein consisting of two identical subunits. The authors have found a new taste-modifying protein, named neoculin, of the same origin. Both chemical anal. and cDNA cloning characterized neoculin as a heterodimeric protein consisting of an acidic, glycosylated subunit of 113 amino acid residues and a basic subunit that is the monomeric curculin itself. Vegetable juice, grapefruit juice, and Sushi ingredient condiment containing neoculin were prepared and demonstrated neoculin's effect on taste enhancement, in particular, suppression of bitterness and sourness, and enhancement of sweetness.

REFERENCE COUNT: 18 THERE ARE 18 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L20 ANSWER 8 OF 20 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2005:458291 CAPLUS
DOCUMENT NUMBER: 144:83743
TITLE: Isolation and characterization of Lactobacillus strains involved in koumiss fermentation
AUTHOR(S): Danova, Svetla; Petrov, Kaloyan; Pavlov, Plamen; Petrova, Penka
CORPORATE SOURCE: Institutes of Microbiology, Bulgarian Academy of Sciences, Sofia, Bulg.
SOURCE: International Journal of Dairy Technology (2005), 58(2), 100-105
CODEN: IJDTFQ; ISSN: 1364-727X
PUBLISHER: Blackwell Publishing Ltd.
DOCUMENT TYPE: Journal
LANGUAGE: English

AB Koumiss is a slightly alc. fermented milk beverage, originally obtained by natural mix starters (lactic acid bacteria and yeast). Seven Lactobacillus strains from lyophilized koumiss were isolated and identified as L. salivarius, L. buchneri and L. plantarum. The process of lactic acid fermentation caused by koumiss strains was faster (9-13 h) than that with other lactobacilli. The conversion ratio of glucose to lactic acid ranged from 47% to 79% and was strain dependent. All strains were resistant to low pH. Three of the strains isolated were viable during prolonged cold storage in fermented milk (3 wk at 4°C).

REFERENCE COUNT: 23 THERE ARE 23 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L20 ANSWER 9 OF 20 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2005:409335 CAPLUS
DOCUMENT NUMBER: 142:451846
TITLE: Composition to enhance joint function and repair
INVENTOR(S): Nelson, Michael
PATENT ASSIGNEE(S): Motion Potion, Inc., USA
SOURCE: PCT Int. Appl., 27 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2005041999	A1	20050512	WO 2004-US34945	20041020

W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI,

NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY,
TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW
RW: BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM,
AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK,
EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE,
SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE,
SN, TD, TG

US 2005113287 A1 20050526 US 2004-970786 20041020
PRIORITY APPLN. INFO.: US 2003-513379P P 20031021

AB The present invention relates to a composition to enhance joint function, reduce inflammation and homocysteine levels, and repair cartilage. The present invention relates to a nutritional supplement comprising a glucosamine-containing constituent, a chondroitin-containing constituent, methylsulfonylmethane, and at least one sulfur-containing amino acid. A preferred sulfur-containing amino acid is taurine. The nutritional supplement can also include folic acid, vitamins B6, B12, C. The nutritional supplement can also include chromium and lipoic acid to improve insulin receptor sensitivity.

REFERENCE COUNT: 3 THERE ARE 3 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L28 ANSWER 8 OF 16 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2000:573619 CAPLUS
DOCUMENT NUMBER: 133:168334
TITLE: Proteoglycan-reduced soft tissue xenografts
INVENTOR(S): Stone, Kevin R.
PATENT ASSIGNEE(S): Crosscart, Inc., USA
SOURCE: PCT Int. Appl., 49 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 6
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2000047131	A1	20000817	WO 2000-US3233	20000208
W: AU, CA, JP				
RW: AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE				
US 6267786	B1	20010731	US 1999-248336	19990211
CA 2361579	A1	20000817	CA 2000-2361579	20000208
EP 1158930	A1	20011205	EP 2000-908532	20000208
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, FI				
JP 2002536109	T	20021029	JP 2000-598085	20000208
AU 760424	B2	20030515	AU 2000-29857	20000208
US 2001039459	A1	20011108	US 2001-873975	20010604

PRIORITY APPLN. INFO.: US 1999-248336 A 19990211
WO 2000-US3233 W 20000208

AB The invention provides an article of manufacture comprising a substantially non-immunogenic soft tissue xenograft for implantation into humans. The invention further provides methods for preparing a soft tissue xenograft by removing at least a portion of a soft tissue from a non-human animal to provide a xenograft; washing the xenograft in saline and alc.; subjecting the xenograft to cellular disruption treatment; and digesting the xenograft with a proteoglycan-depleting factor and/or glycosidase and optionally following with a capping treatment. The invention also provides an article of manufacture produced by the above-identified method of the invention. The invention further provides a soft tissue xenograft for implantation into a human including a portion of a soft tissue from a non-human animal, wherein the portion has extracellular components and substantially only dead cells. The extracellular components have reduced proteoglycan mols. Each of the xenografts of the invention are substantially non-immunogenic and have substantially the same mech. properties as a corresponding native soft tissue.

REFERENCE COUNT: 7 THERE ARE 7 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L28 ANSWER 9 OF 16 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2000:110777 CAPLUS
DOCUMENT NUMBER: 132:321397
TITLE: Effect of oral administration of Cellulomonas flavigena NTOU 1-degraded chitin hydrolysate on physiological changes in rats
AUTHOR(S): Chen, Shwu-Hwa; Chen, Hsing-Chen
CORPORATE SOURCE: Department of Food Science, National Taiwan Ocean University, Chi-lung, 202, Taiwan
SOURCE: Food Science and Agricultural Chemistry (1999), 1(3), 186-193
CODEN: FSACFO; ISSN: 1560-4152
PUBLISHER: Chinese Agricultural Chemical Society
DOCUMENT TYPE: Journal
LANGUAGE: English

AB This research was conducted to determine the physiol. changes of rats fed Cellulomonas flavigena NTOU 1-degraded chitin hydrolyzate. Chitin was prepared from shrimp shell which was decalcified using HCl and then deproteinized by Pseudomonas maltophilia 1-1. The chitin was subsequently hydrolyzed by C. flavigena NTOU 1 and then sterilized to be a chitin hydrolyzate. In the hydrolyzate, some substances were detected, such as N-acetylchitobiose (39 mg/100 mL), 2 unknown oligosaccharides (122 and 106 mg/100 mL), and trace amts. (<7 mg/100 mL) of amino acids, nucleotides, and associated compds. To evaluate the effect of chitin hydrolyzate on the physiol. consequences in rats, 2 trials of animal (Sprague Dawley rats) tests were conducted. In the treatment, rats were fed Purina Chow and chitin hydrolyzate; while in the control, distilled water was used instead of the hydrolyzate. Each test was carried out for 4 wk. At the termination, the concentration of blood plasma total cholesterol in the treated animals was lower than that in the control. While the count of white blood cells in the treated animals was higher than that in the control, the log counts of total anaerobic bacteria in ceca of the 2 groups of animals did not differ. The counts of Bifidobacterium between the 2 groups also did not differ. However, Bacteroides fragilis was more predominant (30%) in the treated animals. Therefore, one should be careful in recommending ingestion of chitohydrolyzate as a health food on clin. grounds.

REFERENCE COUNT: 31 THERE ARE 31 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L28 ANSWER 10 OF 16 CAPLUS COPYRIGHT 2007 ACS on STN

ACCESSION NUMBER: 1998:64729 CAPLUS

DOCUMENT NUMBER: 128:178814

TITLE: Heterogeneity of the zona pellucida carbohydrate distribution in human oocytes failing to fertilize in vitro

AUTHOR(S): Talevi, R.; Gualtieri, R.; Tartaglione, G.; Fortunato, A.

CORPORATE SOURCE: Dipartimento di Biologia Evolutiva e Comparata, Universita di Napoli "Federico II", Naples, 80134, Italy

SOURCE: Human Reproduction (1997), 12(12), 2773-2780
CODEN: HUREEE; ISSN: 0268-1161

PUBLISHER: Oxford University Press

DOCUMENT TYPE: Journal

LANGUAGE: English

AB The mammalian zona pellucida contains several glycoproteins whose oligosaccharide moieties are known to play a key role in the interaction with spermatozoa. Since zona pellucida defects may represent one of the most likely causes of failed fertilization in human in-vitro reproduction, we have studied the carbohydrate composition and distribution over the human zona pellucida by means of lectins. Donated, not inseminated cumulus-oocyte complexes, from cohorts with high fertilization rates, and fertilization-failed oocytes from cohorts inseminated with proven fertile donor semen, were analyzed using 11 fluorescein-labeled lectins, on deplasticized semi-thin epoxy sections. Results showed that wheat germ agglutinin (WGA), Maclura pomifera (MPA) and Pisum sativum (PSA) bound to the extracellular matrix bordering the zona pellucida-corona radiata interface of cumulus-oocytes complexes, while the zona pellucida was labeled by WGA, Con A (ConA) and PSA. WGA labeling and correlative electron microscopy on the cumulus-oocyte complexes demonstrated that this lectin is a useful tool to trace the cortical granule distribution in the human oocyte. Surprisingly, in the failed-fertilized oocytes the zona pellucida was also labeled by MPA and showed three different patterns: (i) labeling of the zona pellucida outer surface; (ii) uniform labeling; (iii) labeling of an outer zona pellucida layer with variable thickness. Comparative anal. of WGA and MPA labeling on single failed-fertilized oocytes demonstrated that MPA zona pellucida patterns are not related to the cortical reaction. The nature and meaning of the MPA pattern of

failed-fertilized oocytes were discussed in the light of zona pellucida defects impairing sperm receptivity.
REFERENCE COUNT: 42 THERE ARE 42 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L28 ANSWER 11 OF 16 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 1997:527758 CAPLUS
DOCUMENT NUMBER: 127:187869
TITLE: Composition for tissues to sustain viability and biological functions in surgery and storage
INVENTOR(S): Chen, Chung-ho; Chen, Sumi C.
PATENT ASSIGNEE(S): USA
SOURCE: U.S., 8 pp., Cont.-in-part of U.S. 5,298,487.
CODEN: USXXAM
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 2
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.		DATE
US 5654266	A	19970805	US 1994-218109		19940328
US 5298487	A	19940329	US 1992-833027		19920210
PRIORITY APPLN. INFO.:			US 1992-833027	A2	19920210
			US 1989-346700	A3	19890503

AB A composition composing ketone bodies and/or precursors thereof and an aqueous phosphate-buffered balanced salt solution with citrate, HPO42-, and Ca2+ in a defined concentration ratio is useful as a rich energy source for isolated tissue and for peripheral tissues under surgery with concurrent suppression of lactic acid formation and accumulation in the cells. Methods, including a mechanism and an associated set of protocols, are provided for making the solution without causing autoclave-elicited caramelization and precipitation in the manufacturing process. The composition may be used in ocular surgery, general surgery, and topical application, storage, and rinsing of donor tissues prior to transplantation. Thus, an irrigating solution contained Na DL-β-hydroxybutyrate 1.51, KCl 0.75, NaCl 7.71, Na2HPO4.7H2O 0.67, NaH2PO4.H2O 0.07, Na citrate-2H2O 0.59, MgCl2.6H2O 0.24, and CaCl2 0.09 mg/mL (pH 7.3-7.4). The solution was filtered, bottled, sealed under vacuum, and sterilized by autoclaving or by showers of superheated water at 121-123° for 15-20 min and immediately cooled rapidly with showers of water or in water baths in 2 stages, first at 60° and then at 4°, to prevent breakage of glass bottles. Glucose (5.5 mM) may be added to the solution without eliciting autoclave-induced caramelization.

L28 ANSWER 12 OF 16 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 1996:128651 CAPLUS
DOCUMENT NUMBER: 124:173976
TITLE: Monosaccharides and myo-Inositol in Commercial Milks
AUTHOR(S): Troyano, Esperanza; Villamiel, Mar; Olano, Agustin; Sanz, Jesus; Martinez-Castro, Isabel
CORPORATE SOURCE: Instituto de Fermentaciones Industriales, Madrid, 28006, Spain
SOURCE: Journal of Agricultural and Food Chemistry (1996), 44(3), 815-17
CODEN: JAFCAU; ISSN: 0021-8561
PUBLISHER: American Chemical Society
DOCUMENT TYPE: Journal
LANGUAGE: English
AB Monosaccharides (galactose, glucose, tagatose, 3-deoxypentulose, N-acetylglucosamine, and N-acetylgalactosamine) and myo-inositol were determined by gas chromatog. in different types of market milk (pasteurized,

dried, UHT, and in-container sterilized). Glucose, myo-inositol, and N-acetylhexosamine concns. were similar to those previously found in raw milk and showed no variations due to sample type. Sterilized milk samples were characterized by the presence of tagatose and 3-deoxypentulose and, thus, could be clearly distinguished from UHT samples. The galactose level, which was found to be higher in the samples submitted to stronger thermal treatment, seems to be also a useful indicator for milk classification.

L28 ANSWER 13 OF 16 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 1989:229569 CAPLUS
DOCUMENT NUMBER: 110:229569
TITLE: Lectin receptors on the surface of ejaculated spermatozoa of fertile and sterile humans
AUTHOR(S): Xia, Xingzhong; Sun, Ce; Shen, Zhaowen
CORPORATE SOURCE: Shanghai Inst. Biochem., Acad. Sin., Shanghai, Peop. Rep. China
SOURCE: Shengwu Huaxue Yu Shengwu Wuli Xuebao (1988), 20(6), 599-606
CODEN: SHWPAU; ISSN: 0582-9879
DOCUMENT TYPE: Journal
LANGUAGE: Chinese
AB Lectin receptors on the surface of human ejaculated spermatozoa were studied with immuno-enzymic techniques. Pea lectin (PSL), Con A and peanut agglutinin (PNA) predominantly bind to the acrosomal cap region of the plasma membrane of human spermatozoa. Wheat germ agglutinin (WGA) strongly reacts with carbohydrates of the postacrosomal region and middle piece membrane, whereas rice germ lectin (RGL) binds weakly to the same domains. Sialic acid and N-acetylglucosamine are known as hapten inhibitors of WGA, while RGL specifically reacts only with N-acetylglucosamine residues of glycoconjugates. Enzyme-labeled Ricinus communis agglutinin (RCA) stains the entire sperm surface. Receptors for soybean agglutinin (SBA) are present in the midregion of the sperm head. The lectin binding patterns in sterile spermatozoa are different from those of normal persons. These infertile spermatozoa have obviously lost their binding sites for PSL, Con A, and PNA in the anterior region of sperm heads and are also no longer stained by RCA in the this region, indicating a decrease of saccharides and a change in structure in the acrosomal region of sterile spermatozoa. The distribution of WGA receptors in sterile spermatozoa is similar to that in fertile spermatozoa, but shows a slight decline in WGA receptor d. No essential differences in binding pattern for RGL and SBA were observed between fertile and sterile spermatozoa, suggesting that the N-acetylglucosamine and N-acetylgalactosamine residues on human spermatozoa are possibly not relevant to the binding function in sperm-egg interaction in humans.

L28 ANSWER 14 OF 16 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 1984:48270 CAPLUS
DOCUMENT NUMBER: 100:48270
TITLE: Chitinase is an inducible enzyme in Beauveria bassiana
AUTHOR(S): Smith, Rebecca J.; Grula, E. A.
CORPORATE SOURCE: Dep. Microbiol., Oklahoma State Univ., Stillwater, OK, 74078, USA
SOURCE: Journal of Invertebrate Pathology (1983), 42(3), 319-26
CODEN: JIVPAZ; ISSN: 0022-2011
DOCUMENT TYPE: Journal
LANGUAGE: English
AB The sterilization of chitin by autoclaving or boiling causes the release of D-glucosamine and N-acetylglucosamine from the macromol. and these solubilized components actually function as the inducers for synthesis of chitinase in B. bassiana. The insol. macromol. is not an inducer of chitinase since sterilization by dry heat or CHCl3 will not bring about release of the amino sugars or induction of the

enzyme. Free glucosamine, N-acetylglucosamine, and chitobiose are all good inducers of chitinase. The most sustained synthesis of the enzyme occurs in an autoclaved chitin-salts medium.

L28 ANSWER 15 OF 16 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 1971:115883 CAPLUS
DOCUMENT NUMBER: 74:115883
TITLE: N-Acyl derivaties of aminoglucose for treating degenerative articular disorders
PATENT ASSIGNEE(S): Rotta Research Laboratorium
SOURCE: Fr. Demande, 9 pp.
CODEN: FRXXBL
DOCUMENT TYPE: Patent
LANGUAGE: French
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
FR 2016182	A5	19700508	FR 1969-28696	19690821
FR 2016182	B1	19730112		
DE 1792346	A	19711111	DE 1967-1792346	19680822
DE 1792346	B2	19800228		
DE 1792346	C3	19801023		
US 3697652	A	19721010	US 1969-851446	19690819

PRIORITY APPLN. INFO.: DE 1967-1792346 A 19680822
AB Oral, rectal, or parenteral administration of 200-500 mg doses of N-acetylglucosamine, with or without 0.2-4 equivalent of NaI or Na2SO4, in pharmaceutically acceptable compns. such as tablets, lozenges, capsules, suppositories, syrups, or aqueous solns. gave favorable, lasting results, with low toxicity. Aqueous solns. are preferred, since they can be stabilized by heat sterilization. Examples (9) of formulations for each type of composition are given.

L28 ANSWER 16 OF 16 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 1958:114605 CAPLUS
DOCUMENT NUMBER: 52:114605
ORIGINAL REFERENCE NO.: 52:20383e-g
TITLE: Development of lysozyme-resistance in Micrococcus lysodeikticus and its association with an increased O-acetyl content of the cell wall
AUTHOR(S): Brumfitt, W.; Wardlaw, A. C.
CORPORATE SOURCE: Wright-Fleming Inst., London
SOURCE: Nature (London, United Kingdom) (1958), 181, 1783-4
CODEN: NATUAS; ISSN: 0028-0836
DOCUMENT TYPE: Journal
LANGUAGE: Unavailable
AB The lysozyme sensitivity of M. lysodeikticus cell walls was artificially altered by changing their O-acetyl content by the use of chemical procedures. Resistant cell walls were made sensitive by removing O-acetyl groups with NaOH, and, conversely, the cell walls were rendered resistant by acetylation with Ac2O and pyridine. Cells incubated in buffers over the pH range 7-11.4 resulted in progressive decrease of O-acetyl content and increasing lysozyme sensitivity with increasing pH. These chemically induced changes are not transmitted as they are in natural selection. The hypothesis is proposed that lysozyme splits a 1-4 link between N-acetylmuramic acid and N-acetylglucosamine.